

Colouring sugars

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Abstract of DE2001741

Sugars for admixture with coloured food powders are pre-coloured by adding is not 5, pref., 10%, maltodextrin, and 5-10% foodstuff colouring, spraying the (moving) mixture with is not 5, pref. 10%, water, and drying at 60C, pref., 90C, and ca. 12 mm Hg. The dried material is then ground to the desired particle size. Different colourings can be used, and the sugars are used to improve saleability of "instant drink" mixes.

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